



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA SUFFERN-MAHWAH

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

THE MIX-UP | \$ 20.95 per guest

(Minimum 15 People)

- ▶ *Your choice of One:* Bagels, Croissants, or Muffins (Served with Cream Cheese, Butter, & Assorted Jellies)
- ▶ Sliced Seasonal Fresh Fruit
- ▶ Plain and Fruit Yogurt with Granola and/or Raisins
- ▶ Chilled Orange, Cranberry, Tomato, Grapefruit Juices, and Water Station
- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey

CLASSIC CONTINENTAL | \$ 24.95 per guest

(Minimum 20 People)

- ▶ Assorted Bagels, Danishes, or Muffins (Served with Cream Cheese, Butter, & Assorted Jellies)
- ▶ Sliced Seasonal Fresh Fruit
- ▶ Plain and Fruit Yogurt with Granola and/or Raisins
- ▶ Hot Oatmeal with Cinnamon Brown Sugar, Sundried Cranberries & Raisins
- ▶ Assorted Cold Cereals served with Milk
- ▶ Chilled Orange, Cranberry, Tomato, Grapefruit Juices, and Water Station
- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey





BREAKFAST

BUFFET

SOUTHWESTERN BUFFET | \$ 35.95 per guest

(Minimum 25 People)

- ▶ Market Style Seasonal Fruits & Berries
- ▶ Farm Fresh Scrambled Eggs with Chorizo Sausage, Pico de Gallo, Cheddar Cheese, Guacamole, Frijoles & Warm Flour Tortillas
- ▶ Corned Beef Hash with Onions & Cilantro
- ▶ Breakfast Potatoes
- ▶ Texas Style Biscuits, Sausage, Gravy
- ▶ Chilled Orange, Cranberry, Tomato Juices
- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey

THE FRESH START | \$ 35.95 per guest

(Minimum 25 People)

- ▶ Market Style Seasonal Fruits & Berries
- ▶ Assorted Plain and Fruit Yogurts
- ▶ Freshly Baked Bagels, Croissants, Danishes & Assorted Muffins (Served with Cream Cheese, Butter, & Assorted Jellies)
- ▶ Farm Fresh Egg White Frittata with Spinach, Roasted Tomato, & Caramelized Onions
- ▶ Turkey Sausage
- ▶ Roasted Potatoes
- ▶ Energy Juice:
 - Cucumber, Spinach & Granny Smith Apples
 - Ginger, Honey Crisp Apples & Cilantro
- ▶ Chilled Orange, Cranberry, Tomato Juices
- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey

OMELET STATION | \$ 9.95 per guest

(\$150.00 Chef Fee for Action Stations)

(Minimum 20 People)

- ▶ Farm Fresh Eggs or Egg Whites
- ▶ Protein: Applewood Smoked Bacon, Diced Ham, Sausage
- ▶ Vegetables: Mushrooms, Peppers, Tomatoes, Scallions, Onions, Spinach
- ▶ Cheese: Cheddar or Monterey Jack

All Pricing Subject to 23% Service Charge & NYS Sales Tax

CATERING AT CROWNE PLAZA

BREAKS



MID-MORNING COFFEE BREAKS

THE SMOOTHIE | \$18.95

- ▶ 3 Types of Smoothies Blended with Yogurt and Fresh Fruit
 - ▶ Blueberry/Raspberry, Orange/Strawberry/Banana, Kale/Kiwi
 - ▶ Freshly Brewed Decaf, Regular Coffee, & Teas

THE ENERGIZER | \$19.50

- ▶ Build Your Own Trail Mix:
 - ▶ Nuts, Raisins, Shredded Coconut, Chocolate Chips, Dried Fruit, House-made Granola, & Pretzels
 - ▶ Protein Box- Almond Butter, Lady Apple, Grapes, Cooked Egg
 - ▶ Bottled Spring Water, Gatorade, Regular & Sugar Free Red bull
 - ▶ Freshly Brewed Decaf, Regular Coffee, & Teas

THE DONUT SHOP | \$17.95

- ▶ Assorted Fresh Baked, Locally Sourced Donuts
 - ▶ Includes: Traditional Glazed, Chocolate Iced & Crème Filled
 - ▶ Freshly Brewed Decaf, Regular Coffee, & Teas

COFFEE IN THE MORNING | \$10.95

- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey

ALL DAY COFFEE | \$19.95

- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey

ALL DAY PICK ME UP | \$27.95

- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey
- ▶ Assorted Juices AM
- ▶ Assorted Soda PM
- ▶ Bottled Water





BREAKS

AFTERNOON COFFEE BREAKS

LOW-CARB | \$ 25.95 per guest

- ▶ Individual Vegetable Crudité Shooters
- ▶ House-made Giardiniera, Gourmet Olives
- ▶ Build Your Own Trail Mix: Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House-made Granola, & Pretzels
- ▶ Fruit Infused Water Station

THE COUNTY FAIR | \$ 24.95 per guest

- ▶ Nathan's Famous Hot Dogs Served with Sweet Relish, Spicy Mustard, & Ketchup
- ▶ Bavarian Pretzel Sticks with Spicy Mustard
- ▶ House-made Kettle Chips, Freshly Popped Popcorn, & Churros with Cinnamon Sugar
- ▶ House-made Lemonade
- ▶ Freshly Brewed Decaf, Regular Coffee, & Teas

THE COOKIE MONSTER | \$ 15.95 per guest

Gourmet Cookies Include:

- ▶ White Chocolate Macadamia Nut, M&Ms, Chocolate Chip, Oatmeal Raisin, Chocolate Fudge Brownies (GF Available Upon Request)

COFFEE IN THE AFTERNOON | \$10.95 per guest

- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey

CHIP AND DIP BREAK | \$19.95 per guest

- ▶ Potato Chips, Tortilla Chips, Pretzels, Flatbreads
- ▶ Onion Dip, Salsa, Guacamole, Hummus
- ▶ Assorted Soft Drinks & Water Station
- ▶ Freshly Brewed Decaf & Regular Coffee
- ▶ Assorted Teas with Lemon and Honey

STOP TO SMELL THE FLOURS | \$17.95 per guest

- ▶ An array of delicious Homemade Cookies & Brownies
- ▶ Assorted Soft Drinks & Water Station
- ▶ Freshly Brewed Decaf, Regular Coffee, & Teas

- ▶ Chilled Whole White Regular and Chocolate Milk
- ▶ Freshly Brewed Decaf, Regular Coffee, & Teas

CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER AND ASSORTED SODAS

LOCALLY ROASTED COFFEE AND ASSORTED HOT TEAS

Chef's Lunch Buffet | \$ 49.95 per guest (Minimum 25 People)

- ▶ **Crowne House Salad:** Tossed Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots, Sundried Cranberries, Frizzled Onions and Assorted Dressings
- ▶ **Homemade Chickpea Salad, Macaroni Salad, and Garden Vegetable Salad**

Chefs Selection of:

- ▶ Pasta
- ▶ Chicken
- ▶ Fish

Sides:

- ▶ Seasonal Garden Vegetables
- ▶ Rice Pilaf or Rosemary Roasted Potato
- ▶ Assorted Breads and Whipped Butter

***Chef's Choice of Dessert**

A Taste Of Italy | \$ 49.95 per guest (Minimum 30 People)

- ▶ **Ceasar Salad Station:** Make Your Own Ceasar With Chopped Romaine, Caesar Salad Dressing, Seasoned Home Style Croutons and Shredded Asiago Cheese
- ▶ **Tomato And Mozzarella Caprese:** Sliced Tomatoes, Fresh Mozzarella and Balsamic Glaze
- ▶ **Rigatoni:** with Italian Sausage and Peppers
- ▶ **Meatballs Marinara:** Jumbo Meatballs Served in our Homemade Marinara Sauce Served with Italian Bread and Club Rolls
- ▶ **Chicken Parmigiana:** Breaded Chicken with Tomato Basil Sauce and Mozzarella Cheese
- ▶ **Sauteed Fresh Broccolini:** with Olive Oil, Garlic, and Red Pepper Flakes
- ▶ **Tricolor Cheese Tortellini Tossed with Alfredo or Pesto Aioli:** Served with Parmesan Cheese, Sliced Pan de Case, and Dinner Rolls
- ▶ **Assorted Rolls & Whipped Butter**
- ▶ **Mini Italian Pastries:** Assorted Freshly Baked Mini Pastries to Include: Mini Cannoli, Napoleons, Fresh Fruit Tarts, Mini Eclairs, and Italian Cookies





LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER AND ASSORTED SODAS

LOCALLY ROASTED COFFEE AND ASSORTED HOT TEAS

The Crowne Sandwich Co. | \$ 34.95 per guest
(Minimum 25 People)

Your choice of Any Three Sandwiches:

- ▶ **Mulberry Street:** Ham, Salami, Pepperoni, Provolone, Red Peppers, Onions, Oil, and Vinegar on a 'Hero' Roll
- ▶ **Midtown Combo:** Roast Beef, Turkey, Ham, Swiss Cheese, Shredded Lettuce, Tomato, Mayo, and Mustard on a 'Hero' Roll
- ▶ **Lower East Side:** Corn Beef or Pastrami, Sauerkraut, Swiss, Russian Dressing on Rye Bread
- ▶ **Chinatown:** Garlic and Ginger Chicken Breast, Baby Spinach, Sesame Roll, Wasabi Mayo
- ▶ **The Westchester:** Grilled Chicken, Lettuce, Tomato, Avocado Mayo on Whole Wheat Roll
- ▶ **The Old Fashion:** Tuna Salad with Lettuce, Tomato, Celery, Onion, and Mayo on a Whole Wheat Roll
- ▶ **Hells Kitchen:** Breaded Chicken Cutlet, Pepper Jack Cheese, Bacon, Garlic Aioli
- ▶ **Central Park:** Grilled Vegetables, Roasted Peppers, Basil Pesto on a Multi-grain Bun
- ▶ **The Uptown:** BBQ Chicken, Coleslaw on a Roll
- ▶ **The Chelsea:** Roast Beef, Cheddar, Horseradish Mayo on a Brioche Roll

*Served with Assorted Condiments, Pickles, Coleslaw, Garden Salad,
Macaroni Salad, and Chefs Seasonal Soup

All Pricing Subject to 23% Service Charge & NYS Sales Tax

LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER AND ASSORTED SODAS
LOCALLY ROASTED COFFEE AND ASSORTED HOT TEAS

South of the Border | \$ 44.95 per guest
(Minimum 15 People)

Street Tacos:

- ▶ Protein: Snapper and Chicken
- ▶ Cheese: Cotija and Cheddar Cheeses
- ▶ Toppings: Guacamole, Sour Cream, Onions, Jalapeno Peppers, House-made Pico de Gallo, Shredded Lettuce

Sides:

- ▶ Chicken Tortilla Soup
- ▶ Three Cheese Quesadilla
- ▶ Mexican Rice with Corn
- ▶ Black Beans with Cilantro and Cumin

Dessert:

- ▶ Cinnamon Sugar Churros
- ▶ Arroz con Leche (Mexican Rice Pudding)

Deli Express | \$ 41.95 per guest
(Minimum 20 People)

Soup (select one):

- ▶ Pasta e Fagioli
- ▶ New England Clam Chowder
- ▶ Fire Roasted Tomato Soup
- ▶ Chicken & Kale Soup

Salad:

- ▶ Fresh Fruit Salad
- ▶ Spicy Potato Salad
- ▶ Cole Slaw

Deli:

- ▶ Cheese: Sharp Cheddar, Big Eye Swiss, American
- ▶ Meat: Roasted Turkey Breast, Sliced Roast Beef, Shaved Ham
- ▶ Bread: Wheat, Sourdough, Multi-Grain Petite Rolls
- ▶ Toppings: Tomatoes, Pickles, Mayonnaise, Spicy Mustard, Horseradish & Peppercorn
- ▶ Side: Kettle Chips and Popcorn

Dessert (select one):

- ▶ Carrot Cake
- ▶ German Chocolate Cake



LUNCH

HOT LUNCHEON BUFFET

\$49.95 PER GUEST

(Minimum 20 People)

THE HOT LUNCHEON BUFFET COMES WITH WATER AND ASSORTED SODAS
LOCALLY ROASTED COFFEE AND ASSORTED HOT TEAS

SALAD

Choose One:

- ▶ Ceasar Salad
- ▶ Fresh Field Green Salad with Assorted Dressings
- ▶ Roasted Beet Salad with Chevre Cheese & Red Wine Vinaigrette
- ▶ Arugula Salad with Granny Smith Apples, Baby Heirloom Tomatoes, Balsamic Vinaigrette

DESSERTS

Choose One:

- ▶ Triple Chocolate Mousse Cake
- ▶ New York Style Cheesecake

ENTRÉES

Choose Three:

***ALL Entrees are served with Fingerling Potatoes and Seasonal Vegetables.**

- ▶ Skirt Steak
- ▶ Savory Roasted Chicken, Natural Sage Jus
- ▶ Mediterranean Shrimp and Arugula pasta, Fire-roasted Tomatoes, Spinach, Olive Oil, Crumbled Feta
- ▶ San Marzano Chicken, Grilled Breast, San Marzano Tomatoes, Chiffonade Basil, Spiced Tomato Broth
- ▶ Chicken Scallopini
- ▶ Chicken Francaise
- ▶ Salmon with Lemon Herb
- ▶ Penne A La Vodka
- ▶ Tortellini with a Creamy Mushroom Sauce



LUNCH

BOX LUNCH

Choice of Three Selections for your Experience (Salad or Sandwich, Composed Salad and Dessert)

All Boxed Lunches Include Seasonal Fruit, an Individual Bag of Potato Chips, and a Bottle of Water

Gluten-Free Bread & Cookies Upon Request

Grilled Chicken Ceasar Salad | \$ 35.95

- ▶ Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Ceasar Dressing, Shaved Parmesan Cheese

Turkey BLT | \$ 35.95

- ▶ House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, and Swiss Cheese on a Multi-Grain Roll

The Beefeater | \$ 35.95

- ▶ Shaved Deli Roast Beef, Cheddar Cheese, Horseradish Mayonnaise on a French Baguette

Balsamic Roasted Portobello | \$ 35.95

- ▶ Mozzarella, Frisee, Caramelized Onions, Red Pepper Aioli on Rustic Whole Grain Bread

Composed Salads: (Select One)

- Southern Potato Salad
- Orzo Greek Salad
- Orzo, Spinach, Roasted Vegetables, with White Balsamic Vinaigrette

Desserts: (Select One)

- Chocolate Chip Cookie
- White Chocolate Macadamia Cookie
- Oatmeal Raisin Cookie

Boxed Lunch Enhancements: (Priced on Consumption)

- Assorted Regular & Diet Soda (Coke Products)
- Flavored Sparkling Water



LUNCH

PLATED LUNCH ENTREES

\$46.95 PER GUEST

INDIVIDUALLY CRAFTED PLATED LUNCH

THREE COURSES: CHOICE OF SALAD, ENTRÉE, AND DESSERT

COMES WITH WATER, FRESH BREWED COFFEE, ASSORTED HOT TEAS, AND ASSORTMENT OF SODA

SALAD

Choose One:

- ▶ **Cesar Salad:** Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese
- ▶ **Baby Greens Salad:** Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Radish, Balsamic Vinaigrette
- ▶ **Baby Arugula Salad:** Arugula, Frisee, Goat Cheese, Granny Smith Apples, Baby Heirloom Tomatoes, Balsamic Vinaigrette

DESSERTS

Choose One:

- ▶ Chocolate Cake with Vanilla Sauce
- ▶ New York Style Cheesecake
- ▶ Triple Chocolate Mousse
- ▶ Carrot Cake

ENTRÉES

Choose Three:

- ▶ **Roasted Frenched Chicken Breast** – Peppered Lentils, Capers, Chardonnay Jus
- ▶ **Pan Seared Snapper** – Herbed Orzo, Caramelized Squash
- ▶ **Petite Filet Mignon** – Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce (Upcharge \$5)
- ▶ **Caprese Seared Frenched Chicken** – Pesto Marinate, Fresh Mozzarella, Roasted Cauliflower, Heirloom Tomato Relish
- ▶ **Seared Salmon** – Stir-Fried Snow Peas, Leeks, Mushrooms





LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER AND ASSORTED SODAS

LOCALLY ROASTED COFFEE AND ASSORTED HOT TEAS

In-And-Out Salad Bar | \$ 29.95 per guest

(Minimum 30 People)

Soup: (Select One)

- ▶ Pasta e Faggioli
- ▶ New England Clam Chowder
- ▶ Fire Roasted Tomato Soup
- ▶ Chicken & Kale Soup

Create Your Own Salad:

- ▶ ***Greens:*** Arcadian Spring Greens, Spinach, Romaine
- ▶ ***Toppings:*** Baby Heirloom Tomatoes, English Cucumber, Red Onion, Julienne Bell Peppers, Julienne Carrots, Chick Peas, Broccoli Florettes, Sundried Tomatoes, Hard-cooked Eggs, Dried Cranberries, Sunflower Seeds, Olive Medley, Feta, Sharp Cheddar, Shaved Parmesan, Croutons
- ▶ ***Dressings:*** Balsamic Vinaigrette, Ranch, Bleu Cheese, Italian, Champagne
- ▶ ***Proteins:*** Sliced NY Strip Steak, Herbed Grilled Chicken Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg Salad

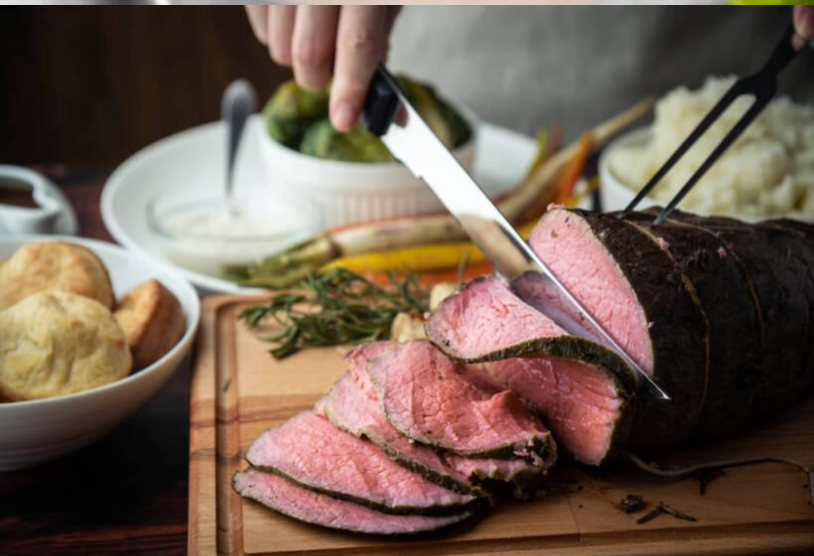
Dessert:

- ▶ Petite Fours
- ▶ Miniature Pastries

CATERING AT CROWNE PLAZA

DINNER





DINNER

THE PLAZA DINNER BUFFET

\$59.95 per guest
(Minimum 30 People)

ALL BUFFET DINNERS COME WITH ASSORTED SOFT DRINKS, WATER, ASSORTED SODAS,
FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS

SALADS

Choose Three:

- ▶ Crowne House Salad
- ▶ Tomato and Mozzarella Caprese
- ▶ Cucumber, Tomato & Feta Cheese Salad
- ▶ Caesar Salad
- ▶ Artichoke and Arugula Salad

INCLUDED SIDES

- ▶ Herb Roasted Fingerling Potatoes or Rice Pilaf
- ▶ Seasonal Garden Vegetables
- ▶ Assorted Dinner Rolls with Whipped Butter

DESSERT

Choose One:

- ▶ Assorted Cakes
- ▶ Ice Cream Sundae Bar
- ▶ Assorted Cookies & Brownies
- ▶ Mini Pastries @ \$3.95 per person

ADD A CARVING STATION TO ANY BUFFET

- ▶ Filet Mignon - \$16.95 per person
- ▶ Prime Rib - \$15.95 per person
- ▶ Sliced Sirloin - \$14.95 per person

All Pricing Subject to 23% Service Charge & NYS Sales Tax
\$150 Chef Attendant Fee for Carving Station

ENTRÉES

Choose Three:

- ▶ **Chicken Francaise** – Sauteed Chicken Breast Dipped in Egg Batter, Served with Lemon & White Wine Sauce
- ▶ **Chicken Toscana Fresh Herb & Tomato Ragu** – Sauteed Chicken with Lemon, White Wine & Capers
- ▶ **Oven Roasted Salmon** – Served with White Wine and Dill Sauce
- ▶ **Baked Atlantic Cod Loin** – Serviced with Fresh Tomatoes, Red Onion, and Black Olives Tapenade
- ▶ **Roast Pork Loin** – Pork Loin Roasted with Wild Mushroom Demi-Glaze
- ▶ **Eggplant Rollatini** – Served with Basil Tomato Sauce
- ▶ **Rigatoni Bolognese** – Rigatoni Pasta with a Rich Tomato and Meat Sauce
- ▶ **Penne ala Vodka** – Penne Pasta with a Rich Vodka Sauce
- ▶ Leg of Lamb - \$13.95 per person
- ▶ Roasted Turkey - \$12.95 per person
- ▶ Pork Loin - \$11.95 per person

DINNER

INDIVIDUALLY CRAFTED DINNER BUFFET

\$64.95 per guest

Minimum 30 People

ALL BUFFET DINNERS COME WITH ASSORTED SOFT DRINKS, WATER,
FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS

SALAD PLATTERS

Choose Three:

- ▶ Romaine Ceasar Salad
- ▶ Mixed Baby Field Green Salad with Assorted Dressings
- ▶ Caprese Salad – Fresh Mozzarella, Beefsteak Tomatoes, Arugula, Balsamic Glaze
- ▶ Grilled Balsamic Vegetables – Jumbo Asparagus, Eggplant, Zucchini, Portobello, Roasted Marinated Peppers, Squash and Sweet Onions, Drizzled with Aged Balsamic Glaze
- ▶ Tuscan White Bean

SIDES

- ▶ Chef's Selection of Seasonal Vegetables
- ▶ Rice Pilaf or Olive Oil & Herb Roasted Fingerling Potatoes
- ▶ Assorted Dinner Rolls with Whipped Butter

DESSERTS

- ▶ Assorted Cakes

ENTREES

Choose Three:

- ▶ **Sliced "LUGER" Steak** – Hand Carved Strip Lion, Natural Jus, Tomato, Onion, and House-made Steak Sauce
- ▶ **Sliced Roasted New York Strip Steak** – Roasted Cipollini Onions, Wild Mushrooms Ragout Cabernet Demi Glaze
- ▶ **Braised Beef Short Rib** – Gremolata, Port Wine Reduction
- ▶ **Brown Sugar/Mustard Glazed Pork Belly** – Per Demi Glaze
- ▶ **Chicken Napoli** – Breaded Breast of Chicken, Fire Roasted Tomatoes, Grilled Artichokes, Roasted Garlic, White Wine Sauce
- ▶ **Seared Lemon Pepper Chicken** – Tomato-Fennel Relish, Balsamic Glaze
- ▶ **Miso Glazed Seared Salmon** – Sugar Snap Peas, Roasted Pepper Coulis
- ▶ **Atlantic Cod**– Sundried Tomato Beurre Blanc



DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ASSORTED SOFT DRINKS, WATER, ASSORTED SODAS
FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS

Chef's Dinner Buffet | \$ 44.95 per guest

(Minimum 25 People)

STARTERS:

- ▶ **Crowne House Salad:** Tossed Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots, Sundried Cranberries, Frizzled Onions and Assorted Dressings or **Ceasar Salad**
- ▶ Homemade Caprese
- ▶ Pasta Primavera
- ▶ Corn Salad with Seasonal Vegetables

ENTREES:

Chef's selection of:

- ▶ Pasta
- ▶ Chicken
- ▶ Fish

ADD A CARVING STATION TO ANY BUFFET:

- ▶ Filet Mignon - \$16.95 per person
- ▶ Prime Rib - \$15.95 per person
- ▶ Sliced Sirloin - \$14.95 per person
- ▶ Leg of Lamb - \$13.95 per person
- ▶ Roasted Turkey - \$12.95
- ▶ Pork Loin - \$11.95 per person

**Chef's Choice of Dessert*

SIDES:

- ▶ Seasonal Garden Vegetable
- ▶ Rice Pilaf or Rosemary Roasted Fingerling Potatoes
- ▶ Assorted Rolls and Whipped Butter



DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ASSORTED SOFT DRINKS, WATER, ASSORTED SODAS,
FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS

A Taste Of Italy | \$ 48.95 per guest
(Minimum 30 People)

STARTERS

- ▶ **Cesar Salad Station:** Make Your Own Caesar With Chopped Romaine, Caesar Salad Dressing, Seasoned Home Style Croutons and Shredded Asiago Cheese
- ▶ **Tomato And Mozzarella Caprese:** Sliced Tomatoes, Fresh Mozzarella and Balsamic Glaze

SIDES

- ▶ **Broccoli Rabe:** Sauteed Fresh Broccoli Rabe with Olive Oil, Garlic, and Red Pepper Flakes
- ▶ **Assorted Rolls & Whipped Butter**

ENTREES

- ▶ **Chicken Parmigiana:** Breaded Chicken with Tomato Basil Sauce and Mozzarella Cheese
- ▶ **Rigatoni:** with Sausage and Peppers
- ▶ **Meatballs Marinara:** Jumbo Meatballs Served in our Homemade Marinara Sauce Served with Italian Bread
- ▶ **Tricolor Cheese Tortellini Tossed with Alfredo or Pesto Aioli:** Served with Parmesan Cheese and Sliced Pan de Case

DESSERTS

- ▶ **Mini Italian Pastries:** Assorted Freshly Baked Mini Pastries to Include: Mini Cannoli, Napoleons, Fresh Fruit Tarts, Mini Eclairs, and Italian Cookies





DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ASSORTED SOFT DRINKS, WATER, ASSORTED SODAS,
FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS

Taste of America Dinner Buffet | \$ 71.95 per guest

SALAD PLATTERS

Choose Two:

- ▶ Romaine Ceasar Salad
- ▶ Mixed Baby Field Green Salad with Assorted Dressings
- ▶ Tortellini Pasta Salad with Baby Arugula and Shredded Asiago
- ▶ Heirloom Tomato Salad with Red Onion, Extra Virgin Olive Oil and Balsamic Glaze
- ▶ Orzo Salad with Pesto and Cherry Tomatoes

SIDES

Choose Two:

- ▶ Israeli Cous Cous with Dried Apricots and Almonds
- ▶ Tri-Color Baby Potatoes with Caramelized Shallots
- ▶ Roasted Seasonal Root Vegetables
- ▶ ***All Buffets are Served with Assorted Rolls & Whipped Butter***

ENTRÉE

- ▶ Slow Roasted Prime Rib Au Jus – Horseradish Cream

CHOOSE TWO ADDITIONAL ENTREES:

- ▶ Braised Short Rib – Gremolata, Merlot Demi-Glace
- ▶ Savory Pan Seared Snapper – Lemon Dill Sauce
- ▶ Herb Roasted Chicken – Caramelized Onions, Wild Mushrooms, Light Marsala Pan Gravy
- ▶ Sliced “LUGER” Steak – Hand Carved Strip Lion, Natural Jus, Tomato, Onion, and House-made Steak Sauce
- ▶ Hand Carved Turkey Breast – Apricot Coulis

DESSERTS

- ▶ Mini-Cheesecakes
- ▶ Dessert Bars

All Pricing Subject to 23% Service Charge & NYS Sales Tax

DINNER

PLATED DINNER ENTREES

\$78.95 per guest

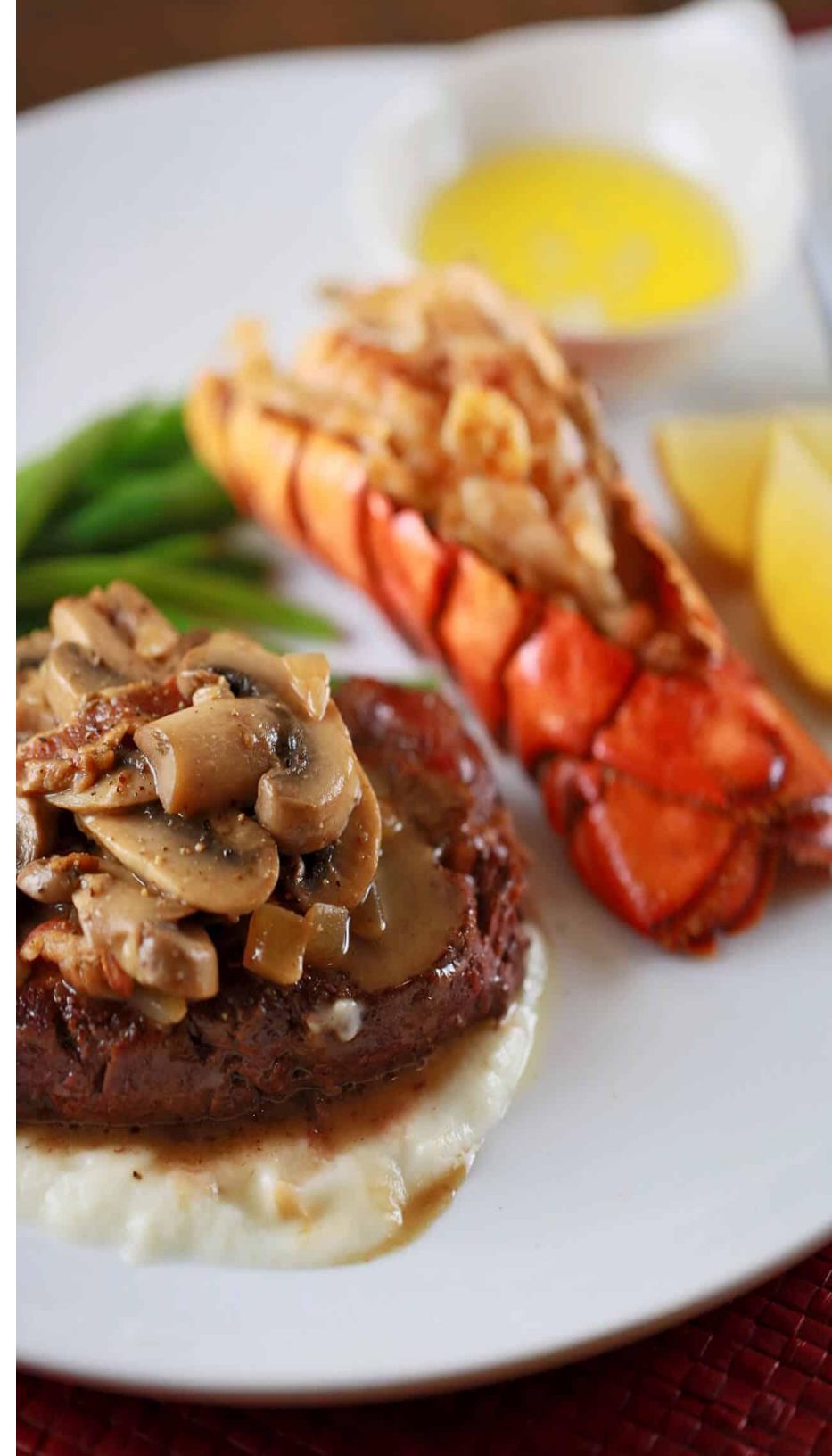
COMBINATION PLATED ENTREES - INCLUDES A SALAD AND DESSERT

- ▶ **Filet and Lobster** – Petite Filet Mignon and Butter Poached Lobster Tail, Parmesan Mashed Potatoes, Roasted Brussel Sprouts, Pinot Noir Demi-Glace
- ▶ **Roasted Chicken Breast and Blue Crab Cake** - Frenched Chicken Breast, Marsala Infused Chicken Au Jus, Jumbo Lump Crab Cake, Corn Salad, Grilled Asparagus
- ▶ **Braised Short Rib and Jumbo Shrimp** - Cabernet Demi-Glace, Light Tarragon Cream, Yukon Gold Mashed Potato, Roasted Brussel Sprouts
- ▶ **New York Strip and Jumbo Shrimp** – Grilled Strip and Jumbo Shrimp, Merlot Demi-Glace, Broccolini, Roasted Fingerling Potatoes

DESSERT:

Choose One

- ▶ Strawberry Shortcake
- ▶ Vanilla Bean Cheesecake
- ▶ Triple Chocolate Mousse





CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

HOUR COCKTAIL RECEPTION

MINIMUM OF 25 PEOPLE

CHOICE OF EITHER BUTLER PASSED (\$44.95) OR CHAFFING DISH HORS D'OEUVRES (\$49.95)

BUTLER PASSED HORS D'OEUVRES

Choose Six:

- ▶ Filet Mignon on Toast Points with Horseradish Aioli
- ▶ Vegetable Dumplings Asian BBQ Glaze
- ▶ Stuffed Mushrooms
- ▶ Assortment of Mini Quiches
- ▶ Scallops Wrapped in Bacon
- ▶ Beef Empanadas with Siracha Dipping Sauce
- ▶ Boneless Breaded Chicken Tossed with an Asian Sesame BBQ Sauce
- ▶ Baked Brie with Raspberry Preserves in Phyllo
- ▶ Mini Egg Rolls
- ▶ Mini Grilled Cheese With Tomato Soup
- ▶ Vegetable Spring Rolls served with Asian Glaze
- ▶ Franks in Puff Pastry
- ▶ Spanakopita Spinach and Feta in Phyllo
- ▶ Fried Ravioli served with Marinara Sauce
- ▶ Chicken Skewer Teriyaki
- ▶ Asparagus and Asiago Cheese in Phyllo
- ▶ Smoked Salmon Canape with a Tangy Dill Sauce
- ▶ Mini Crab Cakes with Chipotle Remoulade
- ▶ Cheese Quesadilla with Salsa

SERVED IN SILVER CHAFFING DISHES

Choose Three:

- ▶ Boneless Breaded Chicken Tossed with an Asian Sesame BBQ Sauce
- ▶ Vegetable Spring Rolls served with Asian Glaze
- ▶ Franks in Puff Pastry
- ▶ Cheese Quesadilla with Salsa
- ▶ Fried Ravioli served with Marinara Sauce
- ▶ Chicken Fingers
- ▶ Mini Quiches
- ▶ Spanakopita Spinach and Feta in Phyllo
- ▶ Mini Crab Cakes with Chipotle Remoulade
- ▶ Mini Egg Rolls
- ▶ Chicken Skewer Teriyaki
- ▶ Stuffed Mushrooms
- ▶ Mini Sliders



RECEPTIONS

HOUR COCKTAIL RECEPTION

MINIMUM OF 25 PEOPLE

CHOICE OF EITHER BUTLER PASSED (\$44.95) OR CHAFFING DISH HORS D'OEUVRES (\$49.95)

TRADITIONAL COLD DISPLAY

Choose Two:

- ▶ **Marinated Grilled Vegetables** - Eggplant, Yellow Squash, Zucchini, Roasted Red Peppers, Asparagus, Portobello Mushrooms
- ▶ **International Cheese Display** – Imported Swiss, Smoked Gouda, Brie, Vermont Cheddar, Gorgonzola, Pepper Jack Cheese, Imported Provolone served with Gourmet Crackers
- ▶ **Seasonal Fresh Fruit**
- ▶ **Mozzarella and Tomato Caprese** – Fresh Mozzarella over Tomato Garnished Drizzled with Balsamic Vinaigrette
- ▶ **Taste of the Mediterranean** – Assorted Mediterranean Olives, Marinated Artichokes with Crumbled Feta, Hummus, Stuffed Grape Leaves, Hot Peppers served with Pita Chips
- ▶ **Fresh Vegetable Crudites** – Fresh Baby Carrots, Broccoli, Cauliflower florets, Celery Sticks, Grape Tomatoes, Julienne Red and Green Peppers served with Vodka Chutney Dip
- ▶ **Freshly Made Bruschetta served on Herbed Crostini**

ACTION STATION ENHANCEMENT:

(\$150.00 Chef Fee for Action Stations)

- | | | |
|---------------------------------------|--------------------|---------------------------------------|
| ▶ Carolina Pulled Pork Slider Station | \$12.00 per person | |
| ▶ Hot Wok Station | \$14.00 per person | |
| ▶ Wing Station | \$15.00 per person | |
| ▶ New York Gourmet Deli | \$12.00 per person | |
| ▶ Pasta Station | \$10.00 per person | |
| ▶ Carving Station | | |
| ▶ Filet Mignon - \$16.95 per person | | ▶ Leg of Lamb - \$13.95 per person |
| ▶ Prime Rib - \$15.95 per person | | ▶ Roasted Turkey - \$12.95 per person |
| ▶ Sliced Sirloin - \$14.95 per person | | ▶ Pork Loin - \$11.95 per person |

All Pricing Subject to 23% Service Charge & NYS Sales Tax

RECEPTIONS

DELUXE COCKTAIL PARTY

MINIMUM OF 25 PEOPLE / \$124.95
Includes Three Hour Premiere Open Bar

BUTLER PASSED HORS D'OEUVRES

Choose Six:

(Served for an Hour & a Half)

- ▶ Filet Mignon on Toast Points with Horseradish Aioli
- ▶ Vegetable Dumplings Citrus Asian Sauce
- ▶ Sausage Stuffed Mushrooms
- ▶ Scallops Wrapped in Bacon
- ▶ Beef Empanadas with Siracha Dipping Sauce
- ▶ Sesame Chicken Tossed with an Asian BBQ Sauce
- ▶ Baked Brie with Raspberry Preserves
- ▶ Mini Egg Rolls
- ▶ Mini Quiches
- ▶ Mini Grilled Cheese With Tomato Soup
- ▶ Vegetable Spring Rolls served with Citrus Asian Sauce
- ▶ Franks in Puff Pastry
- ▶ Spanakopita Spinach and Feta in Phyllo
- ▶ Fried Ravioli served with Marinara Sauce
- ▶ Chicken Skewer Teriyaki
- ▶ Asparagus and Asiago Cheese in Phyllo
- ▶ Smoked Salmon Canape with a Tangy Dill Sauce
- ▶ Mini Crab Cakes with Chipotle Remoulade
- ▶ Cheese Quesadilla with Sour Cream and Salsa

ADDITIONAL TOUCHES :

- ▶ Grilled Shrimp with Chipotle Sauce \$8.00 per person
- ▶ New Zealand Baby Lamb Chops in Rosemary Au Jus \$14.00 per person
- ▶ Raw Seafood Bar Adorned with Blue Point Oysters \$39.95 per person
(Little Neck Clams on the Half Shell Chilled Shrimp, Served with Lemon Wedges and Cocktail Sauce)



RECEPTIONS

DELUXE COCKTAIL PARTY

MINIMUM OF 25 PEOPLE / \$124.95

TRADITIONAL COLD DISPLAY

Choose Four:

- ▶ **Mozzarella and Tomato Caprese** – Fresh Mozzarella over Tomato Garnished Drizzled with Balsamic Vinaigrette
- ▶ **Taste of the Mediterranean** – Assorted Mediterranean Olives, Marinated Artichokes with Crumbled Feta, Hummus, Stuffed Grape Leaves, Hot Peppers served with Pita Chips
- ▶ **Fresh Fruit Display** – Sliced Seasonal Fresh Fruit to include a Bountiful Selection of the Seasonal fresh Fruit, Melons, and Berries
- ▶ **Fresh Vegetable Display** – Fresh Vegetable Crudité with Carrots, Celery Sticks, Grape Tomatoes, Julienne Red and Green Pepper, Broccoli Florets, and Cauliflower Severed with Vodka Chutney Sauce
- ▶ **Herbed Crostini Station** – Toasted Herbed Crostini served with Fresh Bruschetta, Garlic Tapenade and Garlic Cilantro Hummus
- ▶ **Grilled Garden Harvest** – Grilled Marinated Vegetables to include Eggplant, Yellow Squash, Zucchini, Roasted Red Peppers, Asparagus, Carrots, Portobello Mushrooms
- ▶ **International Fromage Display** – A selection of Imported and domestic cheeses to include Brie, Havarti, Swiss, Pepper Jack, Fontina, Jarlsberg. Displayed with Sweet Red and Green Grapes, Seasonal Berries, and Assorted Crackers
- ▶ **Tuscan Antipasto Display** – Parma Prosciutto, Sopressata, Genoa Salami, Provolone, Ciliegine Mozzarella, Roasted Peppers, Marinated Mushrooms, Mediterranean Olives, Marinated Artichoke Hearts and Chucked Parmesan with Focaccia, Pani de Casa



RECEPTIONS

DELUXE COCKTAIL PARTY

MINIMUM OF 25 PEOPLE / \$124.95

ACTION STATIONS

Choose Two:

- ▶ **Carolina Pulled Pork Station**— Slow Roasted Dry Rubbed Pork Shoulder. Served with Carolina Style BBQ Sauce Slider Rolls, Butter Chip Pickles, and House Spiced Coleslaw
- ▶ **Hot Wok Station** – General Tso’s Chicken with Broccoli, Picked Ginger, Garlic with Red Pepper Flakes, Chili Peppers and Stir Fry Sauce, Baby Corn and Asian Vegetables. Includes Steamed Rice, Fortune Cookies, Oriental Vegetable Stir Fry, Chopsticks
- ▶ **Wing Station** – Choice of Two Sauces: BBQ, Teriyaki, Buffalo & Thai Chili. Includes Celery and Carrot Sticks. Side of Blue Cheese & Ranch.
- ▶ **New York Gourmet Deli**— Thin Sliced Corned Beef and Pastrami, Clausen Pickles, Dijon Mustard, Potato Pancakes, Assorted Cocktail Ryes, Sour Cream and Sauerkraut
- ▶ **Pasta Station (Choice of Two)** – Rigatoni Bolognese, Penne Ala Vodka, Tri Color Tortellini Alfredo, Tri Color Tortellini with Pesto Aioli, Rigatoni with Roasted Garlic & Oil
- ▶ **Carving Station (Choice of Two):** Marinated Flank Steak, Roasted Turkey Breast, Rosemary Crusted Pork Loin, Baked Virginia Ham

DESSERT

Choose One:

- ▶ **Create Your Own Sundae Bar**
 - ▶ Vanilla, Chocolate and Strawberry Ice Cream
 - ▶ Toppings Include: Hot Fudge, Chocolate Syrup, Butterscotch, Pineapple, M&Ms, Cherries, Sprinkles, Crushed Oreo Cookies, Chopped Nuts, Marshmallows, Reese's Pieces
- ▶ **Dessert Table**
 - ▶ Assorted Gourmet Cakes, Pies, Fresh Fruit Tarts, Brownie Bites, Chocolate Mousse Cups, Crème Brûlée, and Tiramisu

All Desserts Include Freshly Brewed Regular & Decaf Coffee, and Assorted Hot Teas





RECEPTIONS STATIONS

PACKAGES PRICED PER PERSON FOR ONE HOUR

VALENCIA PAELLA STATION | \$25.95 per guest

(Minimum 30 people)

- ▶ Classic Presentation of Seafood and Chicken Saffron Rice, Tomatoes, Peppers, Onions and Peas

FRESH MARKET SEAFOOD DISPLAY | \$44.00 per guest

(Minimum 50 people)

- ▶ Jumbo Shrimp (3 per person)
- ▶ Fresh Oyster (2 per person)
- ▶ Alaskan King Crab Leg (1 per person)

(Served Over a Bed of Ice with Cocktail Sauce and Mignonette Sauce)

THE MEDITERANEAN | \$23.95 per guest

(Minimum 20 people)

Grilled Vegetable Platter:

- ▶ Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers, and Sweet Onion
- ▶ Drizzled in Balsamic Vinaigrette Dressing
- ▶ Italian Hard and Soft Bread Display with Garlic Infused Olive Oil, Caprese salad, and Artichoke Hearts

BEVERAGE SERVICE

OPEN BAR |

Hour per Person Based on the Function Guarantee
Unlimited Consumption of Liquors, Imported & Domestic Beers,
Domestic Wines, Soft Drinks and Bottled Water

- ▶ **Top shelf Brands** - \$40.00 for 2 hours (\$8.00 each additional hour)
- ▶ **Premium Brands** - \$30.00 for 2 hour (\$8.00 each additional hour)
- ▶ **Beer, Wine, & Soda** - \$24.00 for 2 hours (\$8.00 each additional hour)

HOST BAR |

Group is Charged at the Conclusion of the Function
Based Upon the Number of Drinks Consumed

CASH BAR |

Individuals are Charged per Drink at Time of Purchase
\$150.00 Bartender Fee Will Apply

HOST BAR & CASH BAR PRICING |

Liquor, Wine, Beer, and Soft Drinks

- | | |
|-------------------------|-----------------|
| ▶ Top Shelf Liquor: | \$15.00 |
| ▶ Premium Brand Liquor: | \$13.00 |
| ▶ Imported Beer: | \$9.00 |
| ▶ Domestic Beer: | \$8.00 |
| ▶ Cognac: | \$11.00-\$13.00 |
| ▶ Wine: | \$12.00 |
| ▶ Soda: | \$4.00 |
| ▶ Bottled Water: | \$3.00 |

***Additional Bartender Fee May Apply**



BEVERAGE SERVICE

PREMIUM BRAND LIQUORS |

- ▶ Smirnoff
- ▶ Absolute
- ▶ Bacardi Rum
- ▶ Dewars
- ▶ Jim Beam
- ▶ Seagram's VO
- ▶ Tres Agaves
- ▶ Southern Comfort
- ▶ Captain Morgan
- ▶ Malibu
- ▶ Amaretto/Kahlua
- ▶ Baileys Irish Cream
- ▶ Peach Schnapp's
- ▶ Tripple sec
- ▶ Sour Apple Pucker
- ▶ E & J Brandy

WINE |

- ▶ Chardonnay
- ▶ Pinot Grigio
- ▶ Merlot
- ▶ Cabernet Sauvignon
- ▶ White Zinfandel

TOP SHELF LIQUORS |

- ▶ Kettle One
- ▶ Bombay
- ▶ Bacardi Rum
- ▶ Johnny Walker Black
- ▶ Jack Daniels
- ▶ Seagram's VO
- ▶ Tres Agaves
- ▶ Southern Comfort
- ▶ Captain Morgan
- ▶ Malibu
- ▶ Amaretto/Kahlua
- ▶ Baileys Irish Cream
- ▶ Peach Schnapp's
- ▶ Tripple sec
- ▶ Sour Apple Pucker
- ▶ E & J Brandy

BEER |

- ▶ Budweiser
- ▶ Sam Adams
- ▶ Heineken
- ▶ Michelob Ultra
- ▶ Corona
- ▶ Bud Light
- ▶ Coors Light

